

# *EARTH*

## COCKTAIL HOUR

Hosts Choice of 8 Passed Hors d'oeuvres  
Mediterranean Station

## FIRST PLATES - HOST'S CHOICE OF ONE

Cream of Leek and Potato Soup with Crème Fraiche and Chives (May be Served Hot or Chilled)

Asparagus and Spinach Bisque (April through June)

Vegetable and Tomato Gazpacho with Guacamole (July-September)

Lightly Curried Pumpkin Soup with Crème Fraiche and Anise Toast (Sept-Dec)

Cream of Prince Edward Island Mussel Soup with Saffron, Tomatoes and Herbs

Hearts of Romaine Lettuce with Creamy Garlic Dressing  
Crisp Croutons, Tomato Oil and Parsley Puree

Organic Mesclun Greens with Crisp Endive and Dijon Vinaigrette

Thick Sliced Tomatoes with Fresh Mozzarella and Arugula  
Tuscan Basil Oil and Balsamic Vinegar

Fettuccini Primavera with Sautéed Organic Vegetables and Garlic Cream

Penne a la Vodka and Organic Greens Sautéed with Garlic

## MAIN PLATES - HOST'S CHOICE OF THREE, GUESTS CHOICE OF ONE

Pan Seared Peppercorn Crusted Hanger Steak Sliced and Served with Green Peppercorn Cream  
Sautéed Seasonal Organic Vegetables and Oven Roasted Yukon Potatoes

Oven Roasted Coriander and Fennel Crusted Pork Top Sirloin  
Caramelized Apple and Sherry Wine Sauce

Sautéed Organic Vegetable Medley and Roast Garlic Whipped Potatoes

Braised Lamb Shank in Rich Lamb Broth with Oven Roasted Seasonal Vegetables  
Organic Parsnip and Yukon Potato Puree

Grilled Chicken Breast Paillard with Tomato Basil Vinaigrette  
Organic Greens and Soba Noodles Sautéed with Garlic

Mixed Grill of Local Seasonal Fish with Citrus Vinaigrette  
Grilled Vegetables, Steamed Greens and Scarlet Emperor Beans

Broiled Miso Crusted Local Day Boat Fish  
Organic Vegetable Stir Fry with Garlic and Organic Brown Jasmine Rice

Crisp Pan Seared Tofu and Organic Vegetable Stir Fry with Organic Brown Jasmine Rice

## DESSERT

Custom Wedding Cake  
Coffee and Tea

# SEA

## Cocktail Hour

Selection of 8 Passed Hors d'oeuvres  
Mediterranean Station  
Pasta Station

## FIRST PLATES - HOST'S CHOICE OF ONE

Crisp Fried Calamari with Green Herb and Smoked Red Chili Aioli

Pan Seared Local Dayboat Sea Scallops with Brown Butter and Lemon Thyme  
Local Organic Mesclun Greens with Lemon Vinaigrette

Cream of Forest Mushroom Soup with Sherry Wine

Stir Fry of Seasonal Organic Vegetables and Wild Mushrooms with Braising Greens  
Served in a Crisp Root Vegetable Basket with Garlic, Ginger and Soy

Steamed Local Asparagus Served Hot  
In Crisp Puffed Pastry with Lemon Hollandaise or Served Chilled with Lemon Chive Dressing and Mesclun Greens

Endive, Radicchio and Arugula  
Gorgonzola Cheese and Toasted Walnuts with Dijon Vinaigrette

Arugula and Frisee Salad with Marinated Fennel, Oven Dried Tomatoes, Orange Segments and Citrus Vinaigrette

## PASSED INTERMEZZO

*Intermezzo is a small portion of passed Sorbet meant to cleanse the palate prior to Main Course service*  
Raspberry, Pear, Mango, Strawberry, Green Apple, Lemon, Watermelon, Pink Grapefruit

## MAIN PLATES - HOST'S CHOICE OF THREE, GUESTS CHOICE OF ONE

Crisp Pan Seared Boneless Local Flounder with Fried Capers  
Diced Tomato and Fine Herbs Beurre Blanc, Steamed Asparagus and Jasmine Rice

Charbroiled Salmon with Lemon Caper Vinaigrette  
Organic Grilled Vegetables and Jasmine Rice

Pan Seared Sea Bass with Chili Lime Beurre Blanc  
Crisp Corn Polenta and Wild Organic Spinach

Pan Roasted Free Range Chicken with Fresh Rosemary  
Organic Vegetable Medley and Roast Garlic Whipped Potatoes

Grilled Australian Free Range Lamb Top Sirloin  
Sliced and Served with Lamb Jus Infused with Fresh Ginger  
Organic Grilled Vegetables and Oven Roasted New Potatoes

Dry Aged Premium Herford Garlic Crusted Top Sirloin with Jus Natural  
Organic Grilled Vegetables and Oven Roasted New Potatoes

Thick Slice of Oven Roasted Garlic Crusted Cedar River Farms Sirloin Strip Steak  
Vidalia Onion Confit, Cracked Black Pepper and Cabernet Wine Sauce  
Organic Grilled Vegetables and Crisp Darphin Potato

Fresh Linguine with Oven Roasted Plum Tomato and Organic Basil Puree

## DESSERT

Custom Wedding Cake  
Platters of Chocolate Covered Strawberries Served to Each Table  
Coffee and Tea

# OCEAN

## COCKTAIL HOUR

Selection of 8 Passed Hors d'oeuvres  
Iced Shellfish Display  
Organic Vegetable, Fruit and Cheese Extravaganza

## FIRST PLATES - HOST'S CHOICE OF ONE

Warm Baby Spinach and Grilled Portobello Mushrooms  
Shaved Parmesan, Crisp Pancetta and Warm Balsamic Vinaigrette

Warm Montauk Lobster Summer Roll  
Forest Mushrooms and Savoy Cabbage with Julienned Vegetables and Plum Wine Sauce

Crisp Local Organic Spinach and Goat Cheese Borekas with Roast Garlic Chickpea Aioli

Smoked Honey Cured Long Island Duck Breast with Honey Dijon Drizzle and Toasted Filberts  
Mango Chutney and Organic Mesclun Greens

Wild Game Consommé with Duck Confit and Foie Gras Dumplings

Pan Seared Wild Mushroom Croustade in Crisp Puffed Pastry with Wild Mushroom Cognac Butter

Atlantica Italian Antipasto and Hearts of Organic Romaine with Aged Balsamic Vinegar and Tuscan Basil Puree  
Prosciutto, Sopresata, Capicola, Salami, Provolone, Shaved Parmesan, Baby Artichokes

Organic Carrot and Cauliflower Salad, Roast Red Peppers, Cracked Green Olives and Oil Cured Black Olives

Crisp Goat Cheese Croutons and Local Organic Mesclun Greens with Warm Basil Oil and Balsamic Vinaigrette

Oven Roasted Lobster and Plum Tomato Bisque  
Lobster Timbale with Fines Herbs and Diced Tomato

## INTERMEZZO

*Intermezzo is a small portion of sorbet meant to cleanse the palate prior to Main Course*  
Raspberry, Pear, Mango, Strawberry, Green Apple, Lemon, Watermelon, Pink Grapefruit

## MAIN PLATES - HOST'S CHOICE OF THREE, GUESTS CHOICE OF ONE

Charbroiled Filet Mignon with Madeira Wine Sauce  
Organic Grilled Vegetables and Roast Garlic Whipped Potatoes

Roast Sliced Breast of Long Island Free Range Duck and Leg Confit  
Pan Juices with Cabernet Franc and Tarte Cherries  
Organic Vegetable Medley, Sautéed Greens and Organic Sweet Potato Puree

Tierra Mar Bouillabaisse with Toasted Tuscan Bread  
Steamed North Atlantic Fish and Shellfish in Garlic Saffron Broth

Stuffed Breast of Chicken with Porcini Mushrooms, Basil, Sun Dried Tomatoes and Ground Pignoli  
Marsala Wine Sauce, Roast Garlic Whipped Potatoes and Vegetable Medley

Charbroiled Local Striped Bass with Local Organic Carrot Broth Infused with Ginger and Lemongrass  
Scarlet Emperor Beans and Local Organic Leeks and Savoy Cabbage Braised with Pink Peppercorns and Chives  
(Available from July 15<sup>th</sup> to December 15<sup>th</sup> -If Event is out of Season; Fish selection is Monkfish or Cod)

Cedar Plank Roasted Organic Scottish Salmon with Vermouth Butter Sauce and American Caviar  
Oven Roasted Seasonal Vegetables and Organic Brown Jasmine Rice

Warm Napoleon of Herbed Goat Cheese and Crisp Puff Pastry Caramelized Onion and Tomato Confit  
Organic Basil and Red Chili Infused Extra Virgin Olive Oil

## DESSERT

Custom Wedding Cake  
Viennese Display  
Coffee and Tea

# Sky

## Cocktail Hour

Hosts Selection of 12 Passed Hors d'oeuvres  
Premium Pasta Station  
Premium Sushi and Sashimi Station  
Raw Bar

## FIRST PLATES - HOST'S CHOICE OF ONE

Oven Roasted Quail Stuffed with Truffled Risotto and Champagne Grapes (Seasonal)  
Steamed Spinach and Stir Fried Oyster mushrooms with Garlic and Pan Juices

Grilled Local Oysters with Chive Beurre Blanc and American Caviar

Beef, Bison, Venison or Ostrich Carpaccio  
Garlic Croustini, Shaved Parmesan, Crisp Capers and Tuscan Basil Oil

Napoleon of Smoked Salmon Mousse and Asparagus with Crisp Phyllo Pastry and Pommery Mustard Dressing

Pan Seared Hudson Valley Foie Gras with Sauternes Sauce, Grilled Fennel and Quince Chutney

Crisp Maryland Jumbo Lump Crab Cake with Organic Carrot and Pommery Mustard Puree  
Local Organic Tatsoi with Ginger Scallion Soy Sauce and Crisp Rice Noodles

Warm Lobster and Organic Vegetable Summer Roll with Plum Wine Sauce

## SECOND PLATE

Local Organic Mesclun Greens is a Crisp Garlic Parmesan Basket with Pecan Crusted Goat Cheese  
Baby Organic Beets, Sugar Plum tomatoes and Dijon Vinaigrette

Smoked Shellfish Salad  
(Scallops, Mussels, Oysters and Shrimp with American Caviar and Citrus Vinaigrette)  
With Sliced Tomatoes, Red Onion, and Local Organic Mesclun Greens

Warm Montauk Lobster Salad with Tuscan Basil Vinaigrette  
Organic Grilled Vegetables and Local Organic Mesclun Greens

## INTERMEZZO

*Intermezzo is a small portion of sorbet meant to cleanse the palate prior to Main Course service*  
Raspberry, Pear, Mango, Strawberry, Green Apple, Lemon, Watermelon, Pink Grapefruit

## MAIN PLATES - HOST'S CHOICE OF THREE, GUESTS CHOICE OF ONE

Charbroiled Pennsylvania Free Range Bison Rib Eye Steak with Grilled Vidalia Onions and BBQ Glaze  
Organic Grilled Vegetables and Roast Garlic Whipped Potatoes

Grilled Sashimi Tuna with Soy Wasabi Vinaigrette  
Organic Baby Boc Choy, Shiitake Mushrooms and Soba Noodles Steamed with Ginger and Sesame Oil

Pan Roasted Poussin with Sauternes Sauce and Fresh Thyme  
Steamed Organic Greens, Sautéed Organic Vegetable Medley and Brown Rice Black Barley Pilaf

Filet Mignon and Hudson Valley Foie Gras Roasted in Puffed pastry  
Madeira Wine Sauce with Fresh Imported Perigourd Black Truffles  
Organic Grilled Vegetables and Gratin Dauphines

Lobster Any Style: Steamed, Broiled, Grilled or Baked and Stuffed  
Accompaniments to be determined with preparation of Lobster

Surf and Turf

1-Pound Montauk Lobster (Steamed or Grilled) Served Out of the Shell and Charbroiled Filet Mignon with Madeira Wine Sauce

Pan Roasted Garlic Crusted Certified Angus Rib Sliced and French Served to the Table  
Oven Dried Tomato with Roast Garlic Whipped Potato and Broccoli Rabe

## DESSERT

Custom Wedding Cake  
Viennese Display with Chocolate Fountain  
Cognac and Cordial Table  
Coffee and Tea

# HORS D'OEUVRES

## SEAFOOD

Smoked Maine Salmon with Dill Cream  
Crab Cake Bites with Organic Carrot and Pommery Mustard Purée  
Steamed Local Little Neck Clams on the Half Shell Served with Green Sauce  
Tuna Tartare with Lemongrass Oil and Fresh Chives  
Crisp Potato Crusted Local Seasonal Fish with Merlot Barbecue Sauce  
Shiitake Mushrooms Stuffed with Shrimp and Sesame  
Crab and Avocado Stuffed Cherry Tomatoes  
Local Mussel Baked and Stuffed with Ham and Parsley  
Grilled Salmon with Barbecued Ham and Crisp Potato Nest  
Ossetra Caviar on Buttered Toast Round\*  
Fresh Shucked Long Island Deep Water Oysters Mignonette\*  
Lobster Canape with Tarragon Dressing\*  
Shrimp Cocktail 26/30\*  
Grilled Oysters with Tomatoes, Cilantro and Fresh Lime\*  
Grilled Local Oysters with Paddlefish Caviar and Fresh Chive Beurre Blanc\*  
Shrimp Salad in Cucumber Cups

## BEEF/LAMB/PORK

Grilled Sate Beef with Ginger and Soy  
Sliced Peppercorn Crusted Hanger Steak on Toast Round with Horseradish Cream  
Fried Beef Wonton with Plum Wine Sauce  
Seared Certified Angus Filet Mignon Tartare with Crisp Capers and Basil on Croustini  
Seared Ostrich Carpaccio with Bruschetta Tuscan Oil and Basil  
Mini Sliders with / or without Cheese, Ketchup and Pickle  
Smoked Sausage with Quail Eggs and Chili Hollandaise  
Prosciutto and Asparagus Canapé  
Grilled Mission Figs with Bleu Cheese Wrapped in Prosciutto in Port Wine Reduction  
Cremini Mushrooms Stuffed with Ham and Vegetable Compote  
Cocktail Franks Wrapped in Crisp Puff Pastry with Deli Mustard  
Chorizo and Potato Frittata with Chipotle Aioli  
Curried Lamb Empanadas  
Cremini Mushrooms Stuffed with Spinach, Ham and Pinenuts  
Pork Tenderloin with Vidalia Onion Confit Wrapped in Pancetta  
Miniature Quiches with Swiss Cheese and Bacon (available without bacon)

## POULTRY

Cobb Salad with Roma Tomatoes Heart Topper Served in a Parmesan Cup  
Duck Confit with Roast Peppers and Toasted Fennel Vinaigrette on Croustini  
Chicken Sate with Hoi Sin Glaze  
Long Island Duck Terrine with Red Onion Apple Marmalade on Toasted Eight Grain Bread  
Barbecued Duck Wing Confit  
Caramelized Sesame Chicken Wings  
Chicken Liver Brochettes with Bacon and Onion Confit  
Chicken Salad with Fresh Dill on Toast Points  
Shiitake Mushrooms Stuffed with Duck and Foie Gras Mousse\*  
Foie Gras Mousse on Toast Point with White Truffle Butter\*

## VEGETARIAN

Fried Brie with Roast Red Pepper Coulis  
Garlic Croustini with Fresh Mozzarella, Tomatoes and Basil  
Endive Spears with Toasted Walnuts and Gorgonzola Cream  
Gougeres Burgundian Style Gruyere Cheese Puffs  
Vegetable Samosa  
Miniature Quiches with Forest Mushrooms  
Individual Vegetable Crudite Shots with Ranch Dipping Sauce  
Potato Latkes with Homemade Apple Sauce  
Spinach Borekas  
Baked Onion Tartlet with Melted Camembert Cheese  
Beggars Purse with Jam and Brie  
Bleu Cheese with Apples and Spiced Walnuts on Endive with Pear Puree  
Mini Stuffed Baked Potatoes  
Apricot Fennel and Gruyere Phyllo Rolls

\* These items may require a supplemental charge. Please ask your event host for more information